

Valentine's Day Feature Seafood Fest

Feb 13th – 16th

Main Courses

All main courses are accompanied with your choice of side, vegetable of the evening, and a dinner roll.

THE CLASSIC STEAK & LOBSTER \$72²⁵

AAA 7 oz. New York steak grilled to your liking and topped with sautéed mushrooms, and a 5 - 6 oz. Atlantic Lobster tail, served with hot drawn butter.

LOBSTER TAIL \$47⁹⁵

A 5 - 6 oz. Atlantic Lobster tail, served with hot drawn butter.

STEAK & CRAB \$57⁷⁵ *A spin on the classic surf & turf!*

AAA 7 oz. New York steak grilled to your liking, topped with sautéed Mushrooms and served side by side with a ½ lb of Snow Crab! Served with hot drawn butter.

SNOW CRAB \$42

A pound of Snow Crab, poached and served with hot drawn butter.

MAPLE & PUMPKIN SEED SALMON \$34⁹⁵

A 6 oz. Salmon filet, drizzled with maple syrup and encrusted with crushed pumpkin seed.

SURF & TURF STEAK \$49⁷⁵

AAA 7 oz. New York, done to your liking and smothered with four Shrimp Scampi.

SURF & TURF CHICKEN \$29⁹⁵

Grilled marinated Chicken and smothered with four Shrimp Scampi.

CHICKEN PORTOBELLA \$28⁷⁵

A 6 oz. grilled chicken breast and topped with roasted yellow peppers, red onion, Portobello mushroom, grainy Dijon mustard and Harvarti cheese.



Add-ons

SNOW CRAB \$17²⁵

1/2 Pound, poached and served with hot drawn butter.

LOBSTER TAIL \$44⁹⁵

5 oz. poached and served with hot drawn butter.

MUSHROOM BUTTONS \$6

Sautéed with garlic

BÉARNAISE SAUCE \$3⁵⁰

(Hollandaise sauce with Tarragon)

The Sweet Ending


TURTLE CHEESECAKE \$9⁹⁵

Pecans, creamy caramel, and rich chocolate, all wrapped up in a decadent cheesecake!

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Appetizers

ESCARGOT \$16⁹⁵  when served without garlic toast
Six large Snails sautéed with garlic, butter and lemon juice, then stuffed into fresh mushroom caps.
We top ours with a creamy Alfredo sauce and Parmesan cheese. Try them, you'll love them!
Served with a slice of garlic toast.

CALAMARI \$18⁹⁵
Rings and tentacles lightly dusted then deep fried until golden brown.
Served with Garlic Aioli.



Pleasing Pasta

PEPPERED SHRIMP PASTA Lg (10 Shrimp) \$28⁵⁰ Sm (6 Shrimp) \$21
Black Tiger Shrimp sautéed with red peppers, onions, mushrooms, fresh basil then tossed in a creamy rosé sauce and Penne noodles. Topped with Parmesan cheese and crushed black pepper. Served with garlic toast. 


SEAFOOD FETTUCCINE AL FORNO Lg \$34⁹⁵ Sm \$27⁹⁵
Sautéed Shrimp, tender Lobster, Pollock, fresh mushrooms and onions, tossed with a creamy Hollandaise sauce and tender Fettuccine noodles. Smothered with a generous helping of Mozzarella cheese and baked to perfection.
Served with garlic toast.

SUN-DRIED TOMATO PESTO SHRIMP PASTA Lg \$28⁹⁵ Sm \$21²⁵
Sautéed mushrooms, red onions and Shrimp, tossed with Sun-Dried Tomato Pesto, Alfredo sauce and tender Spaghetti noodles. Served with garlic toast.



 Gluten Free

 Spicy

 Contains Peanuts

Chef's Note:

All ingredients are not listed.

If you have any allergy or diet concerns, please speak with your server.

Thank you.